

BULLET OF DARK CHOCOLATE, RED CHILLI AND ALMONDS



INGREDIENTS

0,5
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- 250 g whipping cream, unsweetened
- 30 g Bresc Red chilli puree
- 400 g plain chocolate
- 50 g butter
- browned almond flakes

PREPARATION METHOD

Put the chocolate in a large bowl. Bring the whipping cream with the red chilli to the boil. Pour the warm mixture on the chocolate. Mix it to produce a homogeneous texture and allow to cool to 25°C. Mix in the butter into the mixture with a mixer. Allow the ganache to reach room temperature and then put it in a piping bag. Fill the moulds with the ganache. Leave the ganache to firm in the moulds. Make a crunch with the browned almond flakes. Roll the bullets in the almond flakes.